



## Plated Dinner Selections

All dinner entrees include your choice of salad, rolls and butter, coffee, iced tea and your choice of dessert

### Salad Selections

#### **Panther Creek House Salad**

*field greens with diced roma tomato, julienned carrot and shaved onion and herbed croutons tossed in a white balsamic vinaigrette*

#### **Caesar Salad**

*romaine hearts coated with our house Caesar dressing, herbed croutons and a parmesan crisp*

#### **Summer Creek Salad**

*grape tomato, toasted pine nuts, pickled cucumber tossed in field greens in an apple cider vinaigrette*

### Entrée Selections

#### **Herb Roasted 'Airliner' Chicken**

*stuffed with smoked gouda and served with red bliss mashed potatoes and a lemon caper butter*  
32.00 per person

#### **Maple Leaf Farms Pan Seared Duck Breast**

*served with andouille sausage, popcorn rice and ancho orange vinaigrette*  
38.00 per person

#### **Grilled Atlantic Salmon**

*served with a sauté of Swiss chard, spinach, orzo and grape tomatoes with a lemon chive beurre blanc*  
36.00 per person

#### **Grilled Mahi**

*served with roasted red pepper, spinach, arugula cous cous and rosemary pineapple butter*  
36.00 per person

#### **Tri Color Tortellini**

*served with wild mushrooms grape tomato and spinach in a chipotle cream sauce*  
28.00 per person  
**add chicken or beef -2.00**  
**add shrimp -3.00**

#### **Filet Mignon**

*served with bleu cheese smashed potatoes and wild mushroom demi glace*  
40.00 per person

#### **22 ounce Grilled Porterhouse**

*served with herb roasted red bliss potatoes, harivot verts and cabernet demi glace*  
44.00 per person

#### **Grilled Blackened Hanger Steak**

*served with sweet potato puree, local collard greens and parsnip frites*  
34.00 per person

#### **Applewood Smoked Ribeye**

*served with Cuban black beans and rice and cabernet demi glace*  
40.00 per person

#### **Brined Bone in Pork Chop**

*served with ginger apple risotto and blackberry demi glace*  
37.00 per person

**Prices do not include 20% service charge or 8.0% sales tax**



## **Plated Dinner Selections (continued)**

### **Dinner Duets**

#### **Chicken and Beef**

*marinated grilled chicken breast with lemon caper beurre blanc accompanied with  
a petite four ounce grilled filet mignon with a wild mushroom demi glace  
both served with blue cheese mashed potatoes  
38.00 per person*

#### **Surf and Turf**

*three grilled shrimp served on a skewer with rosemary pineapple butter or  
a four ounce chimichurri marinated grilled mahi with rosemary pineapple butter  
accompanied with a four ounce grilled filet mignon with a wild mushroom demi glace  
served with Cuban black beans and rice  
40.00 per person*

### **Dessert Selections**

**Apple Pie**

**Cherry Pie**

**Pecan Pie**

**New York Style Cheesecake**

*with mixed berry coulis*

**Triple Layer Chocolate Cake**

*with whipped cream*

**Tiramisu**

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